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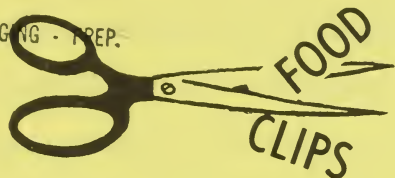
Food and Home Notes

UNITED STATES DEPARTMENT OF AGRICULTURE
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CATALOGING - PREP.



Making chicken ala king? If chicken broth is not available, you can substitute one cup canned chicken bouillon or one chicken bouillon cube and one cup hot water for each cup of chicken broth called for in a recipe.

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Don't buy potatoes that are green. Greening is caused by exposure to natural or artificial light according to USDA. Sometimes only the skin is affected, but greening may penetrate the flesh. The green portions contain the alkaloid solanin which causes a bitter flavor and is said to be poisonous to some people. Also avoid badly sprouted or shriveled potatoes.

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Testing bread dough? Test dough by pressing tips of two fingers lightly and quickly about one-half inch into top of dough. If the dent stays, the dough is light enough to have doubled in size, according to USDA home economists.

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If you're making a salad or fancy fruit cup you may want the big, seedless naval orange. It's easy to peel and eat out-of-hand.

OUTLOOK FOR —

vegetables and potatoes

Supplies are adequate—but demand continues to mirror rising incomes—even in the outlook for vegetables and potatoes. Canned peas, snap beans, corn, beets, lima beans, sauerkraut, and spinach packs were smaller, but the pack of frozen limas was sharply larger. More frozen sweet corn, snap beans, and broccoli probably were packed. The frozen pea pack was lighter—but more tomatoes were canned, and slightly more cucumbers were packed according to the U.S. Department of Agriculture's outlook for general supply and demand for vegetables.

The U.S. potato industry is having one of its most active marketing season in years—but potato supplies are the lightest since 1968-69. The Eastern states produced a fifth less than in 1971—the Central States had a 16 percent smaller crop. Only in the West were there more potatoes to move to market. Looking ahead to the demand for potatoes—it's expected to increase further by 1980, possibly reaching 127 pounds per person by that time.

Production has increased for sweetpotatoes—over the record-low of 1971.

BULLOCK STEAKS, ANYONE?

What are they? Steaks from young bulls! If labeled "bullock" it would distinguish it from other beefsteaks.

But—if you're thinking of looking for those bullock steaks for supper—you'll have to wait a while. Maybe even a couple of years.

Why "bullock" steaks? Research has demonstrated that young bulls gain weight—without putting on more fat—faster and more efficiently than steers, according to USDA. These are the young bulls fed specially for the production of beef for sale.

But a revision of the grade standards for beef to provide for grading meat from young bulls (bullock), announced February 21 by the U.S. Department of Agriculture does hold promise for consumers. The promise is that by feeding young bulls for market, producers may be able to produce more beef, more economically—thus helping to hold down prices to consumers.

Consumers may find, however, that within a given quality grade, bullock beef is more variable in taste than the beef from steers and heifers that they are used to. Therefore, the revised standards require that when meat from young bulls is graded the word "Bullock" must be rolled onto the carcass along with the USDA grade shield.

The revised standards will not change the grading of beef now available in retail stores and consumers can continue to purchase USDA graded beef with complete assurance that the quality in each grade has not been changed.

However, when the new standards become effective July 1, it will be possible to grade bullock meat on the same quality criteria now used to grade the meat from steers and heifers. This change was made because interest developed in feeding young bulls specially for the production of beef for sale at retail after research demonstrated that young bulls gain weight more rapidly and efficiently, and put on less fat, than steers.

Now the industry will have the opportunity to market such animals under the

familiar USDA grades and consumers—after a while—will have the opportunity to see how they like "Bullock" meat. The young bulls will probably be marketed at 12 to 18 months of age; the limit under the standards is 2 years if the animal is to be classified as "Bullock". Older animals would be designated as bulls.

Another change in the standards provides that bulls will no longer receive a quality grade—they will be graded only for yield of lean meat. This is because meat from these older animals is used for manufactured products where tenderness is not important.

Most bulls now coming to market are those that have been kept for breeding purposes and thus are too old to produce tender meat. Carcasses from such animals will be marked with the word "Bull" as well as the USDA yield grade when grading is requested.

Grading of meat is a voluntary service, provided for a fee by USDA's Agricultural Marketing Service, and based on nationally uniform Federal grade standards. The most commonly used grades for beef include USDA Prime, Choice, Good and Standard. The grades are based on factors indicating the meat's tenderness, juiciness and flavor. The lower grades of beef are seldom, if ever, sold at retail but are instead used in the manufacture of food products like frankfurters and canned meats.

Concurrently with the changes in the grade standards for beef carcasses, USDA also revised the standards for grades of slaughter bulls, the live animals, to coordinate these grades with those for the carcasses. Although USDA provides no grading service for live animals, the grades for slaughter animals, which can be estimated from the live animals' characteristics, are used in trading and in reporting market prices.

Copies of the revised standards, which go into effect July 1, may be obtained from the Standardization Branch, Livestock Division, Agricultural Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250.

AVAILABLE TO THE PRESS:

"USDA GRADE STANDARDS FOR FOOD -- How they are developed and used" (PA1027) is a new publication explaining the purpose of the food standards, criteria for grade standards and the food inspection and grading services of USDA. Information concerning the grade labeling of consumer packages and other Federal food standards is included as well as the techniques of inspection and grading. The booklet will serve as good background material for food editors and writers. Write to Food and Home Notes Editor, USDA, Room 543-A, Washington, D.C. 20250 for your free copy.

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In 1971 U.S. Department of Agriculture statistics show us that we consumed more cucumbers and peppers. Onions have also gained better acceptance. Fresh tomato consumption has not changed much, however. We're apparently now using less snap beans, sweet corn and cabbage. Processed foods? Pickles have shown the greatest increase of consumption and canned tomatoes have gained—consumption is up to about six pounds per person because we're using more tomato catsup and pizza.

COMMENTS AND INQUIRIES TO:

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